

Triangulos (Chapter 1)

C W U D E P S É U H W R L T E N E D O R
R I G A L L E T A S E V A A P O R J W O
P T F C Q N L Q N U T E N S I L I O S Z
F O D A C S E P E P N Q J A R M F A A Q
P H S P C R O D A S I U G A E C B N R C
O J M T S E L B E U M S N D E R A E V U
N S M O R Q O D A S A I I R E H C P S V
E A A E L E Z A Y T R D E I O O W N Q H
R R N Y E L S Z N A A Z H R G D O G Y R
C U T U P S I E M S A Q I E Z A U O L A
Z D E M H G I H L S C A R C A I P R Y N
S R C Q I M P C C H S K R U S D F E C I
E E A W A C A L Z U O N A C O N A S E C
C V W R O R R R A B C G C H C A P P L O
A W R O N A Y O E T V I A A S S A E O C
R E H E T P Y K O L O S S R I Q R C O J
H L S I F D S N Z N O S L A R R A I D W
F R U T A S G G I O D M A D A O T A R Y
M Q O S B J R I D U C A S A M Y O S E C
N Q O R A H C N A L P D S N Z M S H C J

ROW
FORK
TOOLS
TO DRY
SPICES
TO DUST
GRILLED
TO GRIND
CHERRIES
TO PUT ON
TO PICK UP
WATERMELON
TO TAKE OUT
MEASSUREMENTS

FISH
HERBS
GUEST
FRUITS
TO IRON
COOKIES
TO COOK
DESSERTS
FURNITURE
MICROWAVE
APPLIANCES
TABLESPOON
TO MARINATE
SHELLFISH/SEAFOOD

PORK
KNIFE
MEATS
STEWED
POULTRY
CLOTHES
CARROTS
THE HOME
UTENSILES
SHORTENING
VEGETABLES
TO TAKE OFF
PLATES/DISHES

Solution

C W U D E P S É U H W R L T E N E D O R
R I G A L L E T A S E V A A P O R J W O
P T F C Q N L Q N U T E N S I L I O S Z
F O D A C S E P E P N Q J A R M F A A Q
P H S P C R O D A S I U G A E C B N R C
O J M T S E L B E U M S N D E R A E V U
N S M O R Q O D A S A I I R E H C P S V
E A A E L E Z A Y T R D E I O O W N Q H
R R N Y E L S Z N A A Z H R G D O G Y R
C U T U P S I E M S A Q I E Z A U O L A
Z D E M H G I H L S C A R C A I P R Y N
S R C Q I M P C C H S K R U S D F E C I
E E A W A C A L Z U O N A C O N A S E C
C V W R O R R R A B C G C H C A P P L O
A W R O N A Y O E T V I A A S S A E O C
R E H E T P Y K O L O S S R I Q R C O J
H L S I F D S N Z N O S L A R R A I D W
F R U T A S G G I O D M A D A O T A R Y
M Q O S B J R I D U C A S A M Y O S E C
N Q O R A H C N A L P D S N Z M S H C J